

FRENCH BREAD PIZZA

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Ingredients

- 1 French Loaf
- 1/2 Cup Pizza Sauce or Tomato Sauce
- 4 oz. Shredded Mozzarella
- Toppings of Your Choice

Options:

- Pepperoni & Cheese
- Olives, Peppers, Mushrooms
- Ham and Pineapple

Directions

1. Preheat the oven to 400°F. Cut the French loaf in half lengthwise, then cut each half open into two pieces. Place the pieces of French Bread, cut side up, on a large baking sheet.
2. Top each piece of bread with about 2 tablespoons pizza sauce and 1 oz. (or 1/4 cup shredded) mozzarella. Add any additional toppings you desire.
3. Bake the pizzas in the preheated oven for 10-15 minutes, or until the cheese is melted and bubbly, and the bread is slightly brown and crispy on the edges. Serve hot.

Nutrition Fun Facts

This recipe creates a balanced meal that can include a variety of toppings. By topping with cheese can add vitamin D and calcium to your meal. Vitamin D helps the body to absorb calcium and maintain bone health.